

COCKTAILS A LA CARTE

SIGNATURES \$135

HONG KONG HIGHBALL

Belvedere Vodka, blackcurrant, ginger, lemon, pomegranate, bubbles

COPPER STORM

Gosling's Black Seal Rum, Sailor Jerry Spiced Rum, falernum, lime, ginger, ginger beer

UPPER SOUTHSIDE

Hendrick's Gin, cucumber, mint, lime

LEMONGRASS DELUXE (N)

Tanqueray Gin, lemongrass, elderflower, lemon, apple

EARL GRAY MARTINI

Beefeater Gin, Earl Grey, lemon, orange, demerera

BARTENDERS' COLLECTION \$130

POPCORN

Ketel One Vodka, Dover Azuki, caramel, lemon, whites

BARR NONE

Barr Hill Vodka, St. Germain, limoncello, honey, apple

MIDSUMMER CARIBBEAN

Plantation Rum, cinnamon, passion fruit, lime, grapefruit, pineapple

BLUR

Bacardi 8 yrs Rum, Chambord, lemon, blueberry, vanilla tea, whites

CHAMOMILE BEE

Jose Cuervo Tradicional Tequila, chamomile, lime, pineapple, honey

POLARIZED

G-Vine Gin, Green Chartreuse, coriander, lime, pineapple

Mezcal, yuzu, apple, lemon, honey

*(N) CAN BE SERVED AS NON-ALCOHOLIC
ALL PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE*

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FRUIT FORWARD AND BRIGHT \$125

CASA MANGO

Casamigos Blanco Tequila, mango, lemon, pineapple, chilli

SUNBURN SPRITZER

G-Vine Gin, Campari, lime, passion fruit, honey, grapefruit, mint

NUSA COBBLER

Nusa Caña Rum, Cointreau, peach liqueur, raspberry, blackberry, lemon, basil

SAUVIGNON COOLER (N)

Sauvignon Blanc, apple, grape, passion fruit

REACH AROUND

Pimm's, pineapple, lime

AN EXTRA PUNCH \$130

BLOOD & SAND

Jameson Whiskey, blood orange, Antica Formula, Cherry Heering

AFTER DARK

Hennessy VSOP, Dom Benedictine, chocolate bitters

FALLEN APPLE

Michter's Sour Mash Bourbon, yuzu, apple, Calvados, rhubarb

ILLUSIONIST

Montelobos Mezcal Joven, pink peppercorn, Angostura and grapefruit bitters, Absinthe

BAR FOOD AVAILABLE DAILY FROM 5:30PM UNTIL 11PM

CHEESE SELECTION AND SWISS AIR-DRIED BEEF BOARD(V) Baguette and walnut raisin bread	\$220
HALF DOZEN SEASONAL COLD-WATER OYSTERS Pumpnickel, brandy cocktail sauce, lime, mignonette	\$240
POLENTA FRIES (V) Kunz ketjap	\$70
RICE PAPER LOBSTER ROLL Mango-coriander salsa	\$225
FISH AND CHIPS, MALT VINEGAR Tartar sauce	\$185
GRILLED CHICKEN SATAY Curry-peanut sauce	\$175
HOME MADE SOFT PRETZEL Sweet mustard, butter, gherkins	\$150
TARTE FLAMBÉE, BAYONNE HAM Butternut squash, chanterelles	\$255
GRILLED BEEF TENDERLOIN TIPS Spiced barbecue sauce	\$205

(V) VEGETARIAN OPTION AVAILABLE

BEERS

Italy: Peroni Nastro Azzurro on Draught	\$65
Japan: Kirin Ichiban	\$70
United States: Founders All Day IPA "Session Ale"	\$80
Japan: Hitachino White Ale	\$90

BY THE GLASS

BUBBLES

NV Franck Bonville, "Cuvée Prestige," Blanc de Blancs, Grand Cru **\$195**

WHITE

- 2017 Pinot Gris, Josef Chromy, Tasmania, Australia **\$120**
2016 Grüner Veltliner, Gobelsburg "Renner" Reserve, Kamptal, Austria **\$170**
2016 Riesling, Schönborn "Fruchtsuss" Kabinett, Rheingau, Germany **\$100**
2017 Sauvignon Blanc, Cour de la Roche Réserve, Touraine, France **\$95**
2016 Chardonnay, Pike & Joyce "Sirocco," Adelaide Hills, Australia **\$140**
2015 Chenin Blanc, Eric Morgat "Fidès," Savennières, France **\$200**
2016 Chardonnay, Henri Germain, Meursault "Charmes" 1er Cru, Burgundy **\$280**

ROSÉ

2017 Grenache, Le Caprice de Clémentine, Côtes de Provence, France **\$110**

ORANGE

2014 Ribolla Gialla, Damijan, Venezia Giulia IGT, Italy **\$185**

RED

- 2016 Poulsard, Domaine du Pélican, Arbois, France **\$160**
2016 Tannat, Bodega Garzón, Reserva, Uruguay **\$95**
2014 Merlot Blend, Château Villa Bel-Air, Graves, France **\$150**
2016 Corvina Blend, Ca'Rugate, Valpolicella Ripasso, Veneto, Italy **\$140**
2015 Shiraz, Hartenberg, Stellenbosch, South Africa **\$130**
2006 Pinot Noir, Taupenot-Merme, Morey-St.-Denis "La Riotte" Burgundy **\$300**
2010 Merlot-Cabernet Sauvignon, Château Lascombes, Bordeaux **\$380**

STICKY

- 2015 Garganega, Ca'Rugate "La Perlara," Recioto di Soave, Veneto, Italy **\$160**
2003 Semillon, Château Doisy-Védrières, Sauternes, France **\$195**